



## GRANSOIA NUCLEO 50% 10

50% concentrate soy bread mix. The final result is soy bread with mild flavour and pleasant aroma, along with great volume and regular porosity. This kind of bread is also marked by white soft inside and golden-brown thin crusty outside. The 50% concentrate version allows you to personalize your own dough by adding other flours of your choosing. Discover the whole GRANSOIA product line, with many available variants that differ in soy content and granulometry: the ideal to please all bakers' requests.

### PRODUCT DETAILS

COD 01080401

CLAIMS

### DIRECTIONS FOR USE

GRANSOIA NUCLEO 50% \_\_\_\_\_ kg 5  
flour 00\* \_\_\_\_\_ kg 5  
water \_\_\_\_\_ kg 5-6  
yeast \_\_\_\_\_ g 300

\* with good baking quality properties.

kneading time: 4 minutes on first speed and another 8-10 minutes on second speed

temperature of the dough: 26-27°C

resting: 15-20 minutes at 22-24°C

weight scaling: pieces from 70 g to g 400

leavening: 40-50 minutes at 28-30°C

baking: 20 minutes at 210-220°C for 70 g pieces

40 minutes at 200-220°C for 400 g pieces.

More detailed information about ways of using can be found on each package and on the leaflet.

### TECHNICAL DENOMINATION

semi-finished product for soya bread

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

